

TEMPORARY FOOD OPERATION PACKET



PACKET CONTENTS:

OBTAINING A TEMPORARY FOOD LICENSE
TEMPORARY FOOD OPERATION REQUIREMENTS



CRAWFORD COUNTY PUBLIC HEALTH

PREVENT • PROMOTE • PROTECT

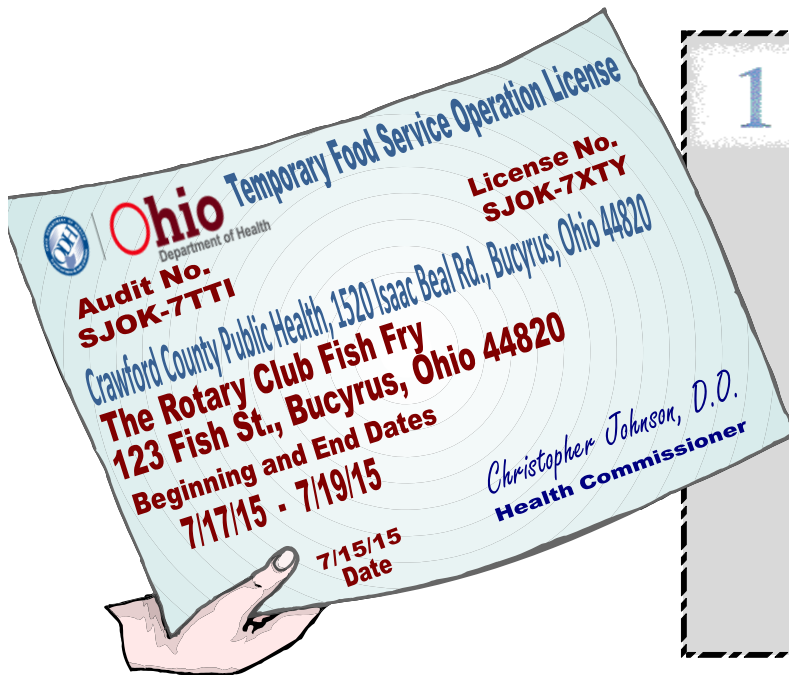
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TEMPORARY FOOD OPERATION REQUIREMENTS

Obtaining a Temporary Food Operation License



1

A temporary food operation license must be obtained for any event where foods are being prepared or served for a charge or required donation.

A temporary event is an event that operates over a period of 5 days or less. If an event spans a period longer than 5 days, a separate license must be obtained for each 5-day period.

Only 10 temporary licenses are permitted to be taken out by one person or group per year.

2

To obtain a temporary food operation license, two separate applications must be completed and submitted with the current license fee to Crawford County Public Health at least ten (10) days prior to the planned event.

See our website for the two applications and current license fee schedule or contact our office directly for the applications and license fee schedule.

3

The application outlines information that is necessary for obtaining the license. Listed below is a listing of some of the information necessary for completing the application.

- diagram of the layout of the temporary location
- A listing of all foods to be served.
- Equipment used to keep foods hot and cold.
- Water source and how hot water will be provided.
- Setups used for dishwashing and handwashing.

TEMPORARY FOOD OPERATION LICENSE [SAMPLE]

THE LICENSE DISPLAYED BELOW IS A SAMPLE OF A TEMPORARY FOOD OPERATION LICENSE THAT WOULD BE ISSUED BY OUR OFFICE. THE LICENSE IS ISSUED AFTER APPLICATION HAS BEEN MADE TO AND AN INSPECTION OF THE OPERATION HAS BEEN UNDERTAKEN BY OUR DEPARTMENT.



Ohio

Department of Health

Temporary Food Service Operation License

Audit Number:
SJOK-9YTNUX

License No.
SJOK-9YTNU4

Licensors

Crawford County Public Health, 1520 Isaac Beal Rd, Bucyrus, OH, 44820

Name of Facility/License Holder

Tempy's Temporary, Tempy Temporary

Address/City/State/Zip

222 Anywhere Ave, Bucyrus, OH, 44820

Beginning and ending dates(s)

From 22-May-2015 to 24-May-2015

This license has been issued in accordance with the requirements of Chapter 3717 of the Ohio Revised Code and is subject to revocation or suspension for cause and is not transferable.

27-Jul-2015

Date

Dr. Christopher Johnson

Health Commissioner

TEMPORARY FOOD OPERATION REQUIREMENTS

APPROVED SOURCES

All foods must be obtained from approved sources



PREPARATION



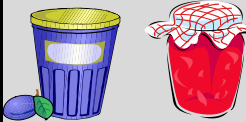
All foods **MUST** be prepared at the licensed temporary location or in a licensed food operation.



Foods **CANNOT** be prepared in the home and transported to the site.



As well, home-canned foods cannot be used as ingredients in foods or sold at the temporary location.



HOT HOLDING

135° F

Hot foods must be held at 135°F or higher at all times. The following items holding of foods.



GRILLS



CROCKPOTS



ROASTERS

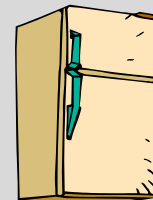
COLD HOLDING

41° F

Cold foods must be held at 41° F or colder at all times. The following equipment may be used for cold holding of foods.



ICE CHESTS



REFRIGERATORS

DISHWASHING

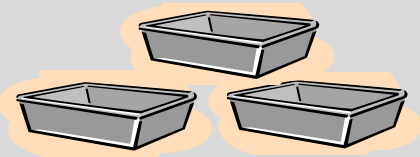
Proper dishwashing of utensils must occur through the use of a three (3) bin sink system. This may be accomplished in several ways.



THREE COMPARTMENT SINK

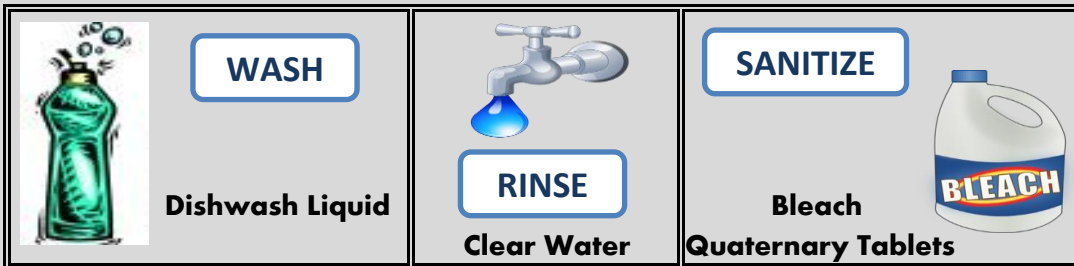


THREE BUCKET SYSTEM



THREE DISHPAN SYSTEM

PROPER THREE-COMPARTMENT SINK SETUP



SANITIZER

A proper sanitizer must be used in the 3-bin sink setup and a proper test kit must be used to test the sanitizer level.

SANITIZERS



QUATERNARY TABLETS

TEST KITS

BLEACH = CHLORINE KIT
CONCENTRATION:
50 - 100 PPM



QUATERNARY TABLETS =
QUATERNARY KIT
CONCENTRATION:
200 PPM



THERMOMETER

RANGE
0° F - 220° f

A proper thermometer (dial, digital, etc.) must be provided for checking cooking, hot holding, cold holding, and storage temperatures. Any thermometer used must contain a range of 0° - 220° F.



HANDWASHING

Handwashing facilities must be provided to ensure all persons working at the temporary location have the ability to wash hands frequently. Acceptable hand washing facilities:



HAND WASH SINK WITH



COFFEE URN WITH HOT WATER & BUCKET UNDERNEATH TO CATCH

DISPOSABLE WET WIPES



SOAP AND DISPOSABLE TOWELS ARE REQUIRED FOR THE HAND SINK & COFFEE URN OPTIONS

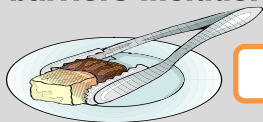
BARRIERS

Barriers must be used when handling **READY-TO-EAT** foods. Examples of acceptable barriers include:

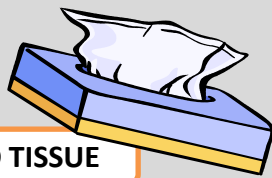
GLOVES



TONGS



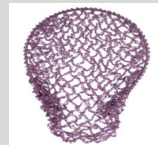
FOOD TISSUE



HAIR RESTRAINTS

Hair Restraints must be worn when preparing and serving foods. Acceptable hair restraints include:

HATS



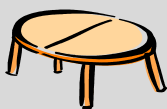
VISORS

HAIR NETS

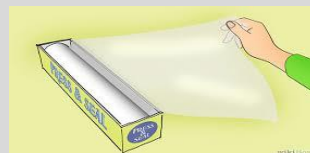
STORAGE

Ensure all food storage is up and off the ground and that all foods are kept covered.

USE FOIL , PLATIC WRAP OR SIMILAR



USE CRATES, TABLES, ETC. TO ELEVATE



FOOD HANDLING

Ensure the following are also adhered to when preparing, handling and serving foods:



Do not smoke. Smoking is not permitted in any area where foods are prepared, handled, stored, and served.

Do not prepare, handle or serve foods with any open wounds or burns on the hands, arms, or face.



Do not prepare, handle or serve foods with a cold or any other contagious illness. Never serve foods with symptoms of diarrhea or vomiting.



Do not handle the food-contact portions of dishes, glasses, and flatware directly with hands. Either handle the non-food contact areas of these items or handle these items with gloved hands.

WASTEWATER DISPOSAL

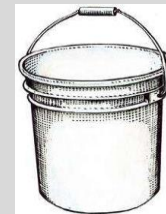
Ensure all wastewater from handwashing, dishwashing, and cleaning procedures is properly disposed of in a sanitary sewer system or in a watertight container until proper disposal can be achieved.



MOP SINK



TOILET



WATERTIGHT CONTAINERS

GARBAGE DISPOSAL

All garbage and refuse must be stored in cleanable containers with tight-fitting lids.

Garbage and refuse are not permitted to accumulate on the ground.

These measures are to aid in the control of insects and rodents.

